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Best Christmas Food Deliveries and Takeaways to Enjoy At Home

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From log cakes, and Christmas bread to decadent roast turkeys and meats, these are the top festive delights to takeaway or order at home

Are you looking to host a Christmas meal at home this year? Whether you need the best Christmas takeaway for 2022, or top-notch Christmas catering in Singapore, you're in the right place.

With our list of the best Christmas roast turkey (<https://www.vanillaluxury.sg/magazine/where-order-best-turkey-singapore-delivery-and-takeaway>), traditional Christmas bread, log cakes, roast meats and more, you can look forward to enjoying these delicacies and have a merry Christmas with your loved ones. Best of all - these make easy deliveries and takeaways so you get to have the same high-quality produce and curated artisanal treats, in the comfort of your own home.



Jeffreys Christmas Kitchen (<https://turkeydelivery.com.sg/>)

No Christmas is complete without a freshly roasted turkey from Singapore's top Thanksgiving and Christmas food speciality store – Jeffreys Christmas Kitchen. Using roasted turkeys of premium grade and quality, customers can indulge in their award-winning products prepared with a very special blend of seasonings.

Raised on 100% Organic feed, their free-range turkeys are made to keep your Christmas stress-free. Jeffreys Christmas Kitchen allows you to choose to have your turkeys delivered hot or cold, according to your preference. This is extremely helpful for those of us who don't own a huge oven or a microwave and makes for a fuss-free option during the busy season. Delivered hot, all you need to do is open up the packaging and dig in right away!

For those who don't eat turkey, Jeffrey Christmas Kitchen also offers Lamb, Pork, or Chicken, so there's something on the menu for most to choose from.

Our pick? Salivate at the sight of a gigantic crispy Roasted Pork Knuckle (<https://turkeydelivery.com.sg/shop/roasted-pork-knuckle/>) (S\$45.90 for 1.3kg/2.9lbs) by Jeffreys Kitchen. Pair this delicacy with Dijonnaise Mustard for an added flavour to accentuate the savouriness of the tender smoky meat. For finger food, we recommend ordering the Sausage Platter (<https://turkeydelivery.com.sg/shop/grilled-sausage-platter/>) (S\$69.90) that serves up to 8 individuals. Consisting of Chicken Bratwurst, Truffle Sausage and Jumbo Cheese Jumbo Knackers, this platter makes an easy addition to any festive get-togethers. How's that for convenience?

Order online from Jeffrey's Christmas Kitchen (<https://turkeydelivery.com.sg/>), or self-collect at 140 Paya Lebar Rd, #03-12, AZ Building Singapore 409015. WhatsApp contact: (+65) 8183 0915 (tel: (+65) 8183 0915) (No calls).



Butter Studio (<https://thebutterstudio.com/>)

Singapore's favourite halal-certified bakery, Butter Studio (<https://thebutterstudio.com/>) honours the tradition of artisan handmade goodness while infusing a uniquely local and playful spin on familiar home-style bakes. Hoping to spread joy to all with their beautifully handcrafted bakes, Butter Studio is the bakery to go for your festive Christmas cakes. A refreshing and citrusy cake, the Tropical Holiday Log Cake (S\$58.80 for 800g, S\$78.80 for 1.2kg) is a mango yuzu log cake infused with crunchy feuilletine. Best for the tropical weather in Singapore, this light and innovative cake is enrobed in a bright cheery chocolate glaze and decorated in joyous festive flair.

If you're looking for something more indulgent, go for the Jolly Chocolate Praline Log Cake (S\$58.80 for 800g, S\$78.80 for 1.2kg.) This signature Chocolate Hazelnut cake is sprinkled with crunchy feuilletine and surrounded by luxurious chocolate glaze adorned with edible gold dust and star sprinkles – a dream for chocolate lovers.

Instead of a log cake, why not get the Secret Santa Bake Box (S\$35) to share around the table? A medley of signature festive bakes and treats, this box is great for gifting or for sharing as people gather around this season.

You can also get a box of Christmas Cupcakes (S\$28 for a box of 6) and split it amongst your group of friends. Otherwise, stock up your homes with some festive cookies: Sea Salt Red Velvet Cookies (S\$15/200g pack) or Gingerbread Cookies (S\$6/pc) for your guests to nibble on before Christmas dinner. Order your favourites here! (https://order.thebutterstudio.com/en_SG/?_ga=2.185689067.352170264.1668411098-253565449.1666929922&_gac=1.47526229.1666950088.Cj0KCQjw--2aBhD5ARIsALiRlWAnys-_ixBJNcRSkesFdS-

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Sofitel Singapore City Centre (https://sofitelsingaporecitycentre.oddle.me/en_SG)

Celebrate this Christmas with the most sumptuous of festive delicacies from the comfort of your homes with Sofitel Singapore City Centre. With an extensive range of curated artisanal treats for those who love the hassle-free dining experience, Sofitel's Christmas celebratory gifts and treats are a blessing this festive season. For an extra touch of luxury to your usual festive dinner tables, go for the decadent Turkey with Truffle Butter (https://sofitelsingaporecitycentre.oddle.me/en_SG?productId=8a8195da83c9644e0183ca0517ee3a28) (S\$192). Experience a burst of umami flavour from the blend of spices and truffle-infused butter. Meanwhile, adventurous diners can try the Soy-glazed Turkey (https://sofitelsingaporecitycentre.oddle.me/en_SG?productId=8a8195da83c9644e0183ca0519953a2d) (S\$192): a new East-meets-West interpretation of the quintessential Christmas bird. Marinated with a sweet and savoury Japanese-style rub comprising of mirin, sugar, sake and soy sauce, this Soy-glazed Turkey is sure to please the crowd.

Of course, you can't end a feast without some sugary treats. Introducing the highly anticipated artisanal treats, this year Sofitel debuts the elegant Framboise Mousse Cake (https://sofitelsingaporecitycentre.oddle.me/en_SG?productId=8a8195de75753f1f0175788e9c521f2a) (S\$106.80) – a picturesque centrepiece perfect for festive revelry. Beautifully light and refreshing, the airy almond sponge is elevated with raspberry jam, raspberry inspiration cream, raspberry jelly, and Opalys vanilla mousse. One other simple and magical creation this year will be the Noisette Noir Chocolate Hazelnut Log Cake (https://sofitelsingaporecitycentre.oddle.me/en_SG?productId=8a818fe27576995601757889e50e2060) (S\$106.80). A rich chocolate cake roll handmade from scratch, this logcake is filled with delicious Manjari dark chocolate crèmeux, hazelnut praline, hazelnut chantilly cream, and Manjari dark chocolate mousse.



Krusty by Kausmo (<https://www.instagram.com/krustysg/?hl=en>)

Celebrate Christmas this year by being a part of challenging normal food norms and enjoy creatively repurposed aesthetically filtered fruits and vegetables in your delicious festive desserts! Established during circuit breaker in 2020, Krusty by Kausmo features gourmet products incorporating aesthetically filtered fruits – aligned to Kausmo’s concept of thoughtfulness. This festive season, get ready to tuck into the delicious trio of Bundt cakes (\$22). Starting with flavours of Preserved Lemon, Ricotta and seasonal mixed berries, these citrusy Bundt cakes are embellished with a lemon glaze, grated nutmeg and lemon balm creases. Chocolate lovers can rejoice at the Dark Chocolate and Hazelnut Bundt that is topped with a smoky rosemary cocoa glaze and finished with grated manchego for added savouriness. Lastly, revel in the creamy Matcha-Pistachio Bundt with cream cheese and cranberry glaze.

For some savoury treats, try the Smoked Salmon Rilette (\$55 / \$100 with caviar). Made using locally grown Mexican tarragon, aesthetically filtered cucumbers, capers and also salmon house-smoked from Greenwood Fish Market, this is a great dish to add to your festive dinner. To amp up the dish even more, add on 10 grams of no-kill Osetra caviar from MOTTRA, which is not only ecologically sustainable but also fully traceable and free of any antibiotics and preservatives!

Get your Christmas spread from the pre-order form link on Krusty by Kausmo’s Instagram bio (@krustysg (<https://www.instagram.com/krustysg/?hl=en>)) released from 21 November 2022 onwards. These festive items will be available to order in the month of December! Self-collect your pre-order items on Fridays and/or Saturdays, between 2pm to 5pm and arrange your own deliveries between 3pm to 4.30pm.



Leckerbaer (<https://leckerbaer.sg/>)

Featuring a new rotation of Christmas småkager, a festive overhaul of new puffs, dessert jars, tarts and mini tarts as well as Christmas hampers perfect for tea time, Leckerbaer is centering the Danish sense of hygge this holiday season.

The Småkager Collection (<https://leckerbaer.sg/collections/smakager/products/smakager-box-of-8>) is devised by co-founders Jakob and Gabi Bär Mogensen. The assortment of new småkager arrivals include flavours like Salted Caramel with a Christmas-spiced salted caramel surrounded by a ring of dark chocolate and Pistachio for nut lovers, laced with mandarin and calamansi curd, among others. The Småkager collection is available in boxes of 4 (\$12), 12 (\$35), 16 (\$46) and a seasonal designed box of 8 (\$24) lined with a wintery facade of Copenhagen's Nyhavn River.

Mini Tart Boxes boast lighter flavours in bite-sized portions, the mini tarts are available in three delectable variants: Passion - laden with a passionfruit curd and freeze-dried raspberries, Red Berry with a red berry curd and meringue swirl and Lemon and Earl Grey for a perfect tea-time pairing. The Mini Tarts are available in gift-ready boxes of 4 (S\$12), 8 (S\$24), 12 (S\$35), 16 (S\$46) and 63 (S\$180, pre-order online).

To really ring in the festivities, Leckerbaer has all Christmas gathering needs sorted with 3 variations of event packages curated for celebrations of different sizes. Each set is made fresh on delivery day and features 3 favourite pastry choices in varying quantities with a pre-order advance of 4 days. For an additional fee, the event packages come with the option of a Dessert Table set-up for added decorating convenience. Event Packages start at \$408.



TWG Tea (<https://twgtea.com/>)

Celebrate the spirit of hope this season with TWG Tea's limited edition Forever Noel Tea (<https://twgtea.com/productsdetails/forever-noel-tea-grand-mode-tea-collection>) from the Grand Mode Tea Collection. This sparkling TWG Tea green tea blended with a festival of flavours and warm winter spices, as this tea infuses into an aromatic cup with soft lingering notes of hibiscus, cinnamon, clove buds and orange peel.

Encased in a luxurious shade of emerald and gold, reminiscent of a Nobilis fir Christmas tree, the collectible tea tin is adorned with sleigh bells and mistletoe to celebrate this season of merriment.

Another highlight this year is their innovative tea-infused Yule Logs. A modern twist to classic delights, treat your family and loved ones to a Black Forest Yule Log (<https://twgtea.com/productsdetails/black-forest-yule-log-large>), layered with chocolate sponge cake, chocolate cream, cherry confit and Festive Night Tea infused mascarpone Chantilly cream, topped with gold flakes and Kirsch liqueur-soaked wild cherries.

Crafted by hand from the finest ingredients, the TWG Tea Yule Logs make a delicious finale to your holiday gastronomic experience, each flagrantly infused with a signature tea for the festive season.



Baker's Brew (<https://www.bakersbrew.com/christmas-collection>)

Have the perfect logcake to wrap up your Christmas nights with Baker's Brew's delectable festive treats. Hazelnut and chocolate – some of the best combinations one knows of, the Hazelnut Rocher Yule Log Cake (<https://www.bakersbrew.com/product/bake-sales-christmas-special/hazelnut-rocher-yule-log-cake>) (S\$48.80) is the creation to enjoy this Christmas. A chocolate Yule Log – rich chocolate cake filled with silky hazelnut mousse, it is generously slathered with milk chocolate and crunchy almonds. Perfect for gifting and impressing, this decadent cake is further topped with dollops of praline whipped cream and finished with gold flakes. Coming with a gold candle and adorable reindeer Christmas topper, send these to your loved ones for a lovely Christmas.

Surprise everyone with a unique and magnificent Christmas cake this year with the Raspberry Chocolate Origami Cake (<https://www.bakersbrew.com/product/bake-sales-christmas-special/raspberry-chocolate-origami-cake-no-alcohol>) (S\$58). Yes, origami. Be blown away by the intricate details of this eye-catching trendy cake dressed in festive red and gold. This exquisite cake is kept simple with layers of flourless chocolate sponge and fresh raspberries. Cloaked within a dark chocolate mousse, the cake sits atop a crunchy feuilletine base. For the alcohol lovers, opt for the Blackforest Origami Cake (<https://www.bakersbrew.com/product/bake-sales-christmas-special/blackforest-origami-cake-w-alcohol>) (S\$68) instead. Consisting of liquor-soaked Griottines cherries sandwiched between layers of moist flourless chocolate sponge, this cake is sure to bring about the Christmas spirit.



One Fifty Peel (<https://www.onefiftypeel.com/>)

If you love the Grazing box trend, you need to make note of One Fifty Peel, a homegrown business offering quality, wholesome, ethical and locally sourced produce.

This Christmas, get some of the most delicious goodies from One Fifty Peel. Their best-seller and personal favourite, snack all day with the Grazing Box (<https://www.onefiftypeel.com/collections/christmas-collection/products/grazing-boxes?variant=41135877062836>) (S\$38-S\$265), comes with a range of little snacks including cold cuts, dips, fresh gourmet fruits and veggies, crackers and homemade fudge. Customise the size of your grazing box or choose the Amazing Grace (S\$265 with truffle product, S\$250 without truffle product) that serves 9 to 12 people for your Christmas parties.

Otherwise, get the Mini Grace that serves 2 to 3 (S\$72 with truffle product, S\$67 without truffle product) and send it to your loved ones or colleagues to spread the joy of Christmas. For those of you who may have dietary preferences, don't worry as you have the option of excluding certain ingredients from the box. With a belief to be an inclusive brand for all, One Fifty Peel allows you to personalise your own Grazing box and make it pork-free, beef-free, vegetarian, keto and even gluten-free.

Jam fans in your brood? Treat your family and your friends to the sweet and slightly tart Christmas Jam (S\$10) from One Fifty Peel. Homemade with love, this wholesome jam is amazing on cheese, crackers, roast meat or simply toast. Open a jar for your feast and smear it all over your roasts for a wonderful Christmas celebration.

And did we say they've got fudge! (<https://www.onefiftypeel.com/collections/christmas-collection/products/fudge>) Soft and chewy, each flavour of their fudge is carefully curated to suit various palates. Flavours include, Salted Caramel sprinkled with sea salt,

Chocolate Fudge that simply melts in your mouth, Pistachio Cardamom Fudge: an Indian-twist to classic fudge and Raspberry Caramel Fudge, where tart meets sweet.

Order your favorites in a boxes of 9 or 16.



Stamford Catering (<https://shop.stamfordcs.com.sg/Menu/festive>)

Feast your way through this merry season and ring in the holidays with Stamford Catering's lavish spread to satisfy all the festive cravings. Tuck into their 2022 Christmas Menu with a delicious multi-course meal that will have party guests saying "Ho, Ho, Ho!", as well as buffet and bento options for smaller or office gatherings. Get the Fruity Pomegranate-Hibiscus Scented Roast Turkey with Seafood Stuffing and Citrus Yogurt & Cranberry Sauce (S\$15+ for 10-15 pax), a brilliant and eye-catching centrepiece for all Christmas feasts. Marinated for two days in a unique blend of natural hibiscus tea leaves, pomegranate juice, fresh fruits and spices, this succulent turkey stuffed full with seafood stuffing, dressed in a blueberry glaze is a testament to the ingenuity and creativity of the Stamford team of chefs.

If you are overwhelmed by the exhaustive list of exquisite food choices, opt for the Christmas bundles to solve all that trouble. Go for Bundle C (<https://shop.stamfordcs.com.sg/product/christmas-bundle-c>) (S\$340.26 with GST) – including the Traditional Roast Turkey with Chicken Chestnut Stuffing and Cranberry Compote, Slow Roasted Dijon Herb Crusted Beef Striploin, Herb Salmon Wellington with Fennel Cream Sauce, Triple Cheese Turkey Mac and Cheese and Classic Bread & Butter Pudding. This extensive bundle of roasts, seafood and dessert will solve all your catering needs.



The Fullerton Hotel (<https://shop.fullertonhotels.com/festive>)

Get into the festive season and savour your way through it with the finest gourmet delights. Freshly crafted by the Fullerton culinary team to evoke the warmth and joy of sharing during Christmas, relish in all the traditional roasts with all the trimmings and artisanal Yule log cakes with a local twist. Looking for a classic roast to spice up your Christmas celebrations? Why not share the Rosemary & Garlic Roasted Gundagai Australia Leg of Lamb (<https://shop.fullertonhotels.com/product/festive/rosemary-garlic-roasted-gundagai-australia-leg-of-lamb>) (S\$278.40) with your loved ones? A classic roast for the festive season with brussels sprouts, roasted potatoes, demi-glace sauce and a selection of mustards, this tender lamb dish will be a great addition to your feast.

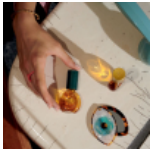
Amp up your usual carb dish with the Truffle Mac And Cheese (<https://shop.fullertonhotels.com/product/festive/truffle-mac-and-cheese>) (S\$68). This well-loved classic features Gruyere and Parmesan with freshly shaved truffle to provide you with an umami explosion with every bite. Packed in a complimentary Fullerton warmer bag, rest assured that you and your guests will be able to enjoy the dish in its full glory. Do take note that you'd have to place your orders at least 4 days in advance to receive your food on time. Starting now till 22 December 2022, you can start placing your orders and opt for either collection at The Fullerton Cake Boutique or delivery. To get 20% off your orders before 21 November 2022, remember to key in ebfestive20 upon check-out!



Shangri-La Singapore (<https://boutique.shangri-la.com/shop.php?cat=Christmas%20Retail®ion=sg&lang=en>)

Revel in the enchanted wonders of Christmas this year with Shangri-La Singapore's medley of gastronomical feasts and artisanal creations best for home celebrations and gifting. Starting from 24 November 2022 to 25 December 2022, a slew of festive goodies and gourmet treats are made available for takeaway and deliveries. Conclude the year with warm reunions over the generous spread of Argentina-Spiced Roasted U.S. Whole Turkey (<https://boutique.shangri-la.com/shop.php?region=sg&pid=3083>) (S\$278), Irish Duck with Orange-Brandy Glaze (<https://boutique.shangri-la.com/shop.php?region=sg&pid=3084>) (S\$178), Traditional Black Angus Beef Wellington (<https://boutique.shangri-la.com/shop.php?region=sg&pid=3088>) (S\$338) and more. For vegan guests, opt for the vegan version of the classic Beef Wellington – Vegan Beef Wellington (S\$168). Prepared with vegan beef patties, coated with mushroom duxelles and wrapped in a puff pastry before baking it for at least half an hour, you won't miss the beef a bit.

Instead of just focusing on the dinner, why not have some pre-dinner snacks beforehand for your guests? Order the Christmas High Tea Takeaway (3-tiered) (<https://boutique.shangri-la.com/shop.php?region=sg&pid=2884>) (S\$88) that features a range of petite sweet and savoury treats for fun get-togethers at home. With an assortment of 24 enthralling treats including Bourbon Smoked Chicken Sandwich, Blinis Sandwich with Maple Cranberry Whipped Cream Cheese, Santa's Tuna Roulade, Christmas Tree Macarons, Chestnut Mont Blanc Tart, Fruit Cake and Vanilla Scones among others, this stunning set will never leave you feeling peckish. Sweeten your Christmas and dash through the night with Christmas Rudolph (<https://boutique.shangri-la.com/shop.php?region=sg&pid=2863>) (S\$108.80, U.P. S\$128 for 1 kg). Helming a crown delicious crown of cocoa butter cream, salted caramel, chocolate sponge and an almost too-cute-to-eat reindeer face, this adorable cake will be everyone's favourite.



Bubbles, Wines and Spirits: The Latest Boozy Bottles To Get Your Hands On (/magazine/latest-boozy-bottles-get-your-hands)

Gin, Whisky, Wine, Champagne... Here's a list of the latest alcohol to get your hands on!

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Restaurants and Bars in Singapore: New Menus and Openings in 2022 (/magazine/restaurants-and-bars-singapore-new-menus-and-openings-2022)

Find out what's cooking in our food paradise by checking out our list of new openings and menus at these restaurants and bars in Singapore

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Where To Order the Best Turkey in Singapore for Delivery and Takeaway (/magazine/where-order-best-turkey-singapore-delivery-and-takeaway)

Here are the best options for Thanksgiving and Christmas Turkey to enjoy in the comfort of your home

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Manuka to Wildflower: Top Honey Brands in Singapore for the Ultimate in Taste and Wellness (/magazine/manuka-wildflower-top-honey-brands-singapore-ultimate-taste-and-wellness)

These top honey brands and stores in Singapore will give you the ultimate in taste and wellness.

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SoGoodK: Your One Stop Shop For Korean Delicacies (/magazine/sogoodk-your-one-stop-shop-korean-delicacies)

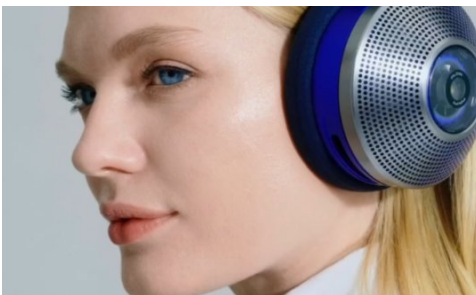
SoGoodK is the go to place for premium Korean delicacies including Korean Caviar, Jeju Sea Urchin Roe and even Korean marinated crabs!

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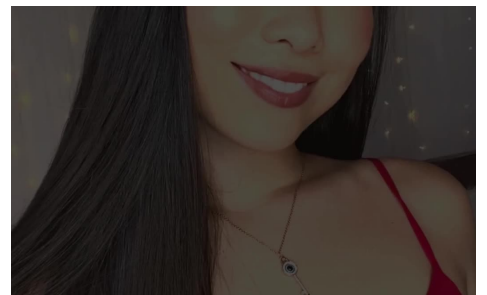
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